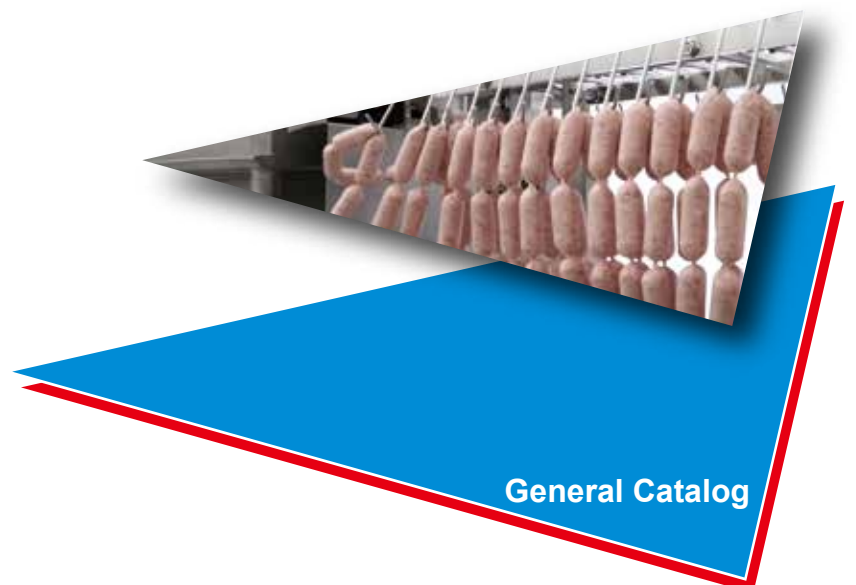


Solutions for today, Innovations for tomorrow.

HITEC



General Catalog



President
Tatsuo Nakamura

HITEC CO.LTD., develops, manufactures, sells and supports sausage and ham stuffing systems. Hitec has created original machines based on extensive research and advanced technology. In this field, we hold the No.1 market share in Japan. Hitec is expanding steadily into world markets. Hitec has offices located in Japan (Head Office, Factory), Asia and U.S.A. Hitec is able to maintain steady growth due to the excellent quality and reliability of our machines. Hitec stands behind all of its products with many support functions.

Hitec is always reviewing industries trends and incorporating them into new and improved machines. Hitec develops and manufactures machines with the belief that machines always improve the way people live and work. We aim at making machines that offer a large contribution to the meat/sausage industry. Hitec is always reviewing and improving quality control and testing procedures on the factory floor. This attitude has made our machines superior in this industry.

Hitec provides growth opportunities for each of its employees. Hitec's employees maintain a high degree of loyalty and moral. All of Hitec's employees work towards common goals for the company's success. Hitec encourages its staff to acquire the latest technology and a keen international awareness. Also, Hitec invests in the many research and development projects. Hitec is focusing on our established reliability and achievements that will broaden and develop our business arena with the energy and creativity to pave the way for the next century.

Company Data

Name of Company	HITEC CO., LTD.
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Kodomonokuni Technology Center Address	2057 NARA-CHO, AOBAKU, YOKOHAMA, 227-0036, JAPAN
Establishment	August 1976
Representative	President Tatsuo Nakamura
Capital	¥ 20,000,000
Number of Employees	47
Description of Business	Manufacture and Sales of Food Stuffing Machines such as Ham and Sausage
Main Bank	Yokohama Bank, Mizuho Bank, Mitsui Sumitomo Bank, Shoko Chukin Bank



SAUSAGE HIGH SPEED LINKING AND HANGING SYSTEM



◀ **JACKWEL**

JACKWEL
 ●It is a revolutionary equipment that can perform over 1,000 pieces a minute and can produce equal length, equal weight sausages by two operators.
 ●Even without the linking chain, JACKWEL makes it possible to make a certain length products with natural casings by using two butterfly wings for twisting and the upper and lower belts for transfer.
 ●One of the features of this portioning system is you can freely change the product length and weight without linking chain.

SAUSAGE VACUUM HIGH SPEED STUFFING, LINKING AND HANGING SYSTEM FOR ALL TYPE CASING



◀ **VACUUM LINKWEL**
 ▶ **VACUUM LINKWEL-L**

VACUUM LINKWEL / VACUUM LINKWEL-L
 For all type casing, Natural casing like sheep and hog, Collagen casing and Cellulose casing.
 Integrated Vacuum Stuffer and High Speed Linking and Hanging System, "Vacuum Linkwel". Unlike other High Speed Linking and Hanging System, the material is discharged directly out of Vacuum Stuffer pump, which helps to get better quality products. Reduced the left over meat in pipe by shortening the distance between pump outlet and stuffing tube.
 Realized equal length and equal weight for stuffing Natural casing. This machine is the best system to make sausages with any kinds of casing.

SAUSAGE HIGH SPEED LINKING AND HANGING SYSTEM FOR ALL TYPE CASING



◀ **LINKWEL**
 ▶ **LINKWEL-L**



◀ **LINKWEL-X**
 ▶ **LINKWEL-XL**

LINKWEL / LINKWEL-L
LINKWEL-X / LINKWEL-XL
 For all type casing, Natural casing like sheep and hog, Collagen casing and Cellulose casing. Realized equal length and equal weight for stuffing Natural casing. LINKWEL series play a double role for Artificial casing as well as Natural casing, and also changeover of products is very simple and quick.
 LINKWEL series are the best system to make sausages with any kinds of casing.

SAUSAGE HIGH SPEED LINKING AND HANGING SYSTEM



◀ **MACHWEL**



◀ **MACHWEL REVOLVER**
 ▶ **MACHWEL REVOLVER COLLAGEN CASING FEEDER EQUIPPED**

MACHWEL
 Production of up to 800 links of constant size and weight natural casing sausage per minute.

MACHWEL REVOLVER
MACHWEL REVOLVER COLLAGEN CASING FEEDER EQUIPPED

SAUSAGE HIGH SPEED LINKING AND HANGING SYSTEM FOR ARTIFICIAL CASING

HITEC M-10 / HITEC M-20
HITEC M-10X / HITEC M-20X
HITEC M-3 / HITEC M-3L
HITEC M-3X / HITEC M-3XL

HITEC M-10 and M-20 series are machines adopting further improved features of high speed, more durability, and easy operation. A machine adopting the most advanced technology to help you completely control your process. All vital information can be stored electronically to provide you with a library of all your products. A hanging conveyor with digital control and a panel monitor stop operators from doing a lot of painstaking jobs for a changeover.



VACUUM STUFFER

STUFFWEL 30
STUFFWEL 51
STUFFWEL 219
STUFFWEL 222

Vacuum Stuffer with high performance, high precision and equal stuffing for not only meat products but other foods and products as well.



Vane pump
 Due to the new type vane pump, it is accomplished to convey products without damaging such as crushing and breaking into pieces.

Servo Drive Control
 By adapting the state-of-art servo system, the exact weight control along with smooth and gentle operation are perfected with precision.

Vacuum System
 The vacuum system pulls in products from the outlet under the hopper and conveys the products to the stuffing tube. The vacuum pump draws out air from the vane pump unit. The generated vacuum pulls the products into the vane pump unit, and depresses and pushes up the exact weight products into the stuffing tube.

Production Control
 All vital data including cycles run, set points, etc, can be checked at anytime.

FOOD TRANSFER PUMP

SPS-120V
SPS-200V

SPS is the best meat transfer pump for making the best use of our sausage Linking and Hanging System. We have two models of pump. It is your choice between Relief Valve model and Pressure Control model in accordance with your usage to gain constant pressure. SPS is a rotary vane type in pump structure, which is able to keep your material from deterioration. Standard hopper (shown in the pictures below) has 300 liters capacity, and available 500 & 900 liters hopper. SPS-200V is good for larger production with bigger discharge rate than SPS-120V. SPS works very well not only with minced meat but also with fish paste, bakery material and many purposes.



VACUUM FOOD TRANSFER PUMP LOW FLOOR TYPE
STUFFWEL 219L
 High Performance,
 High precision
 VACUUM FOOD TRANSFER PUMP.
 Lower body height and hopper.
 Easy to check meat inside the hopper.
 Good for lower ceiling factory.

STUFFWEL 219L



CO-EXTRUSION PUMP 2
 Produce Double Layer Sausages using CHEESE, MAYONNAISE etc. !
 Cocktail sized sausages and big diameter of sausages also can be produced !

CO-EXTRUSION PUMP 2

PRESSURE CONTROL MACHINE

EQ-6V / EQ-12V

The constant pressure device enables the stable supply of materials to the stuffing machine by keeping constant the pressure to the materials in the pipe fed from the pump to the stuffing machine side by air pressure.



EQ-6V

EQ-12V

HIGH SPEED SAUSAGE PEELING MACHINE



**SABRE-20
SABRE-30**

Peels a wide variety of products, not only Cellulose casing but Polyamide casing (easy peeling type) as well. Min & Max diameter is from 13mm to 36mm. Min length is about 28.5mm. One of the biggest features is easy maintenance. It has a big opening on the back side, which helps contact inside easily and quick check-up.



SABRE-20

SAUSAGE CUTTING MACHINE



HI-CUT 3

[Standalone Mode]

In the standalone mode of the "HI-CUT 3," a wide variety of sausages can be cut quickly and precisely. Both the supply side and discharge side can be adjusted according to the product, allowing for optimal settings for each type of sausage.

[Connection Mode]

The "HI-CUT 3" can be installed on our "VACUUM LINKWEL-L" sausage vacuum high-speed fixed-weight and fixed-length stuffer, enabling operation in connection mode. It's perfect for the automatic production of fresh sausages.

SAUSAGE CUTTER



SAUSAGE CUTTER

Developed with a mechanical simplicity and dependability surpassing all other machines, the SAUSAGE CUTTER sets new standards in productivity. This machine adopts the most advanced technology to allow complete control of your process.

HAM WEIGHING AND STUFFING MACHINE

HAMLER 720

"HAMLER 720" thoroughly sought laborsaving and safety.



HAMLER 720

VACUUM HAM STUFFING MACHINE

VACUUM HAMLER 1320

"VACUUM HAMLER 1320" is the matured device which can produce a longer length ham than the conventional HAMLER 720 and is boosting much more yield.



VACUUM HAMLER 1320

OTHERS

STICK CURVATURE CORRECTION DEVICE



MEAT TROLLEY (BUGGY)



SMOKE TROLLEY



SMOKE STICK



CUSTOMIZATION

REDUCE MANPOWER

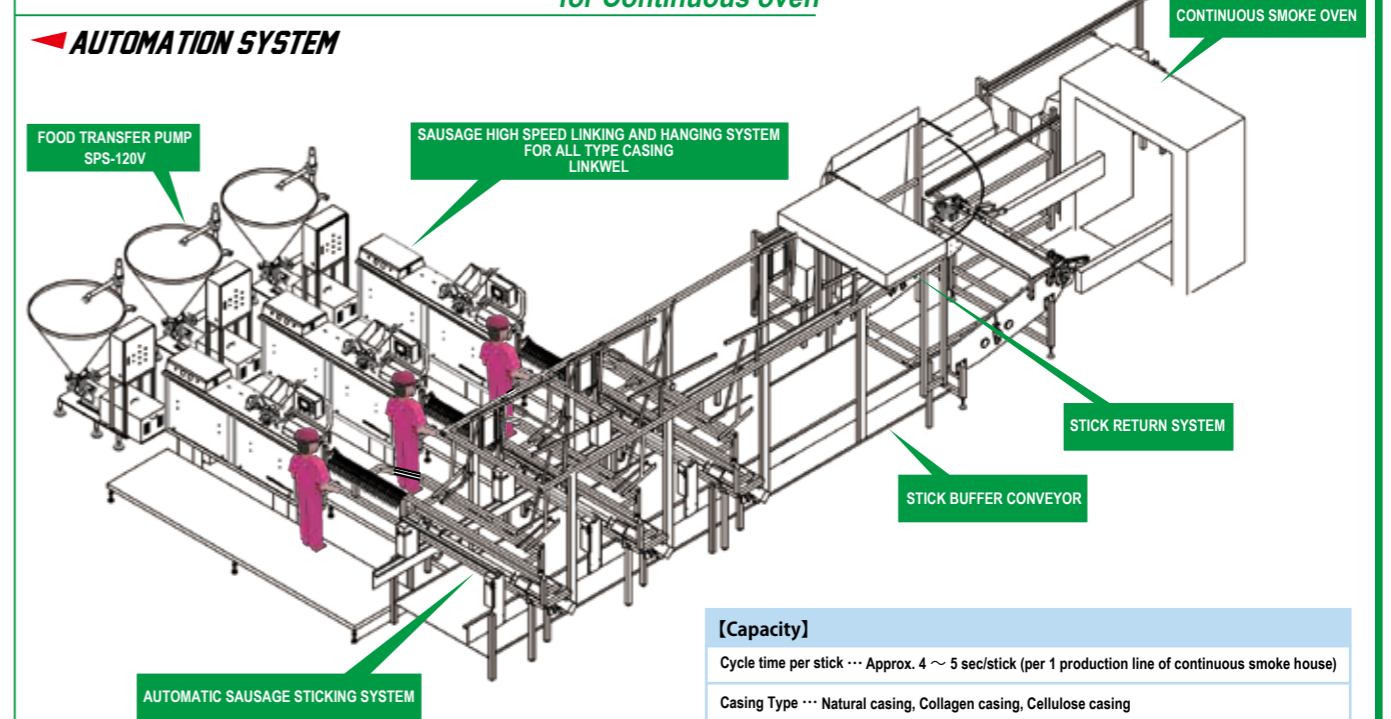
INCREASE PRODUCTIVITY

REDUCE DOWN TIME

DECREASE BACK INJURIES

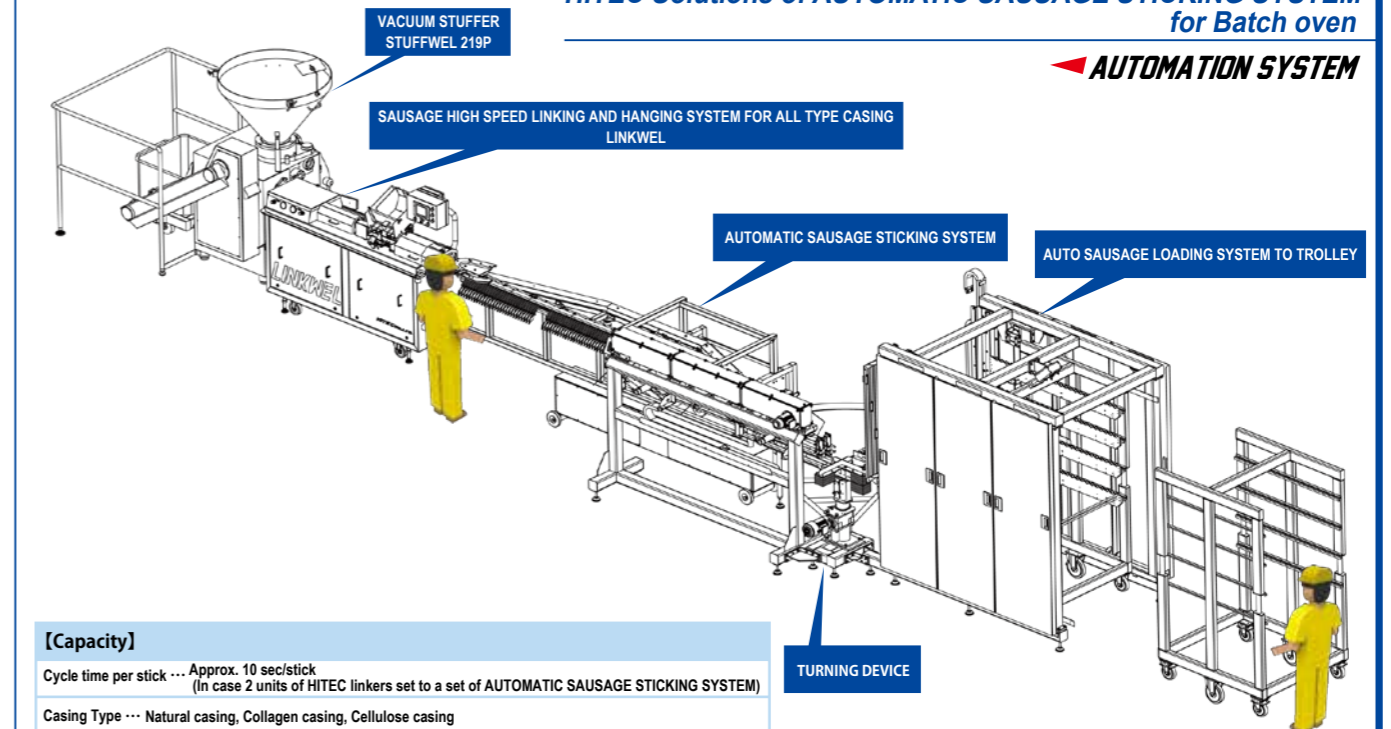
HITEC Solutions of AUTOMATIC SAUSAGE STICKING SYSTEM for Continuous oven

AUTOMATION SYSTEM



HITEC Solutions of AUTOMATIC SAUSAGE STICKING SYSTEM for Batch oven

AUTOMATION SYSTEM



Current HITEC linkers you have are retrofittable to run with automation system.

www.hitec-jp.com/en/



HITEC

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